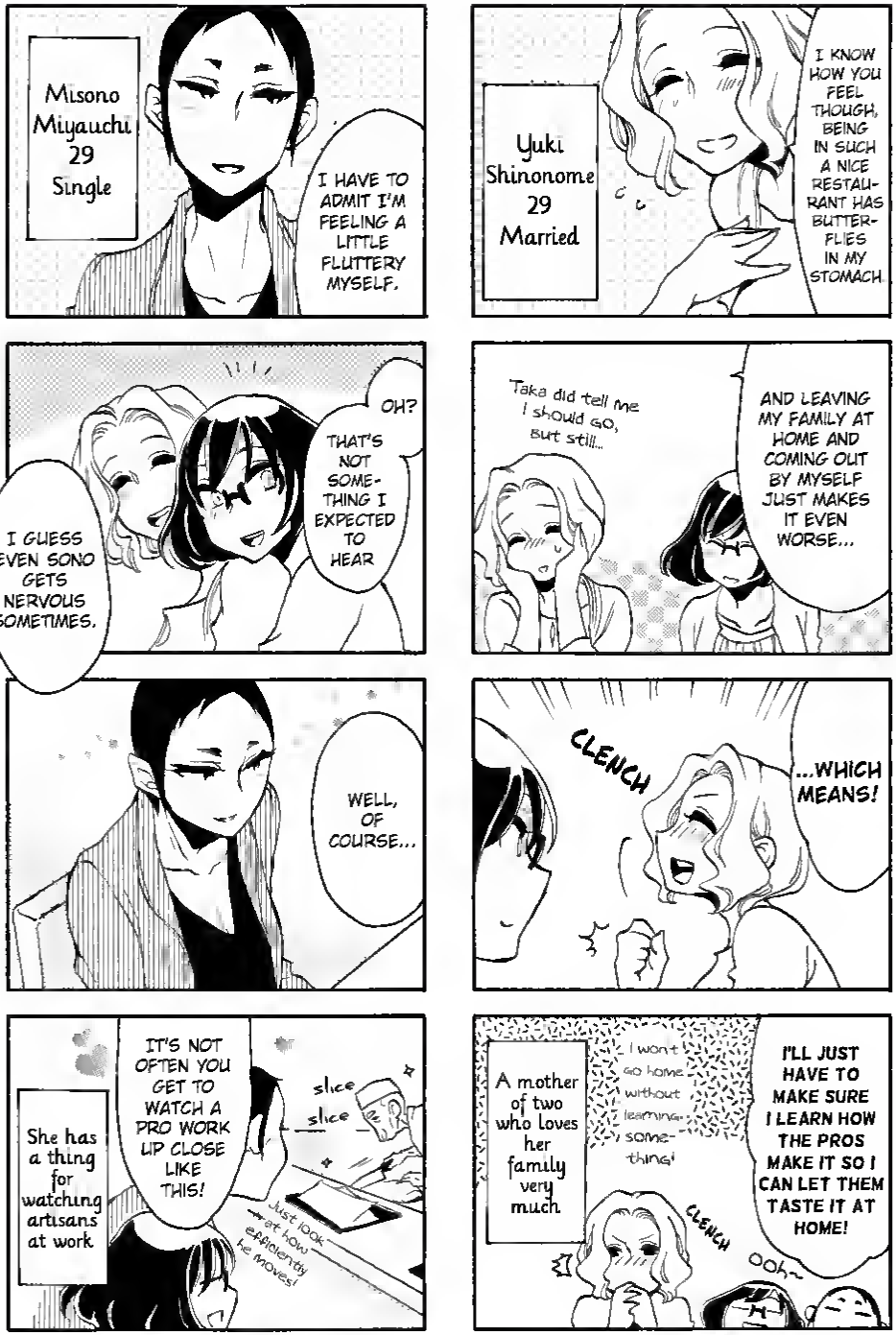
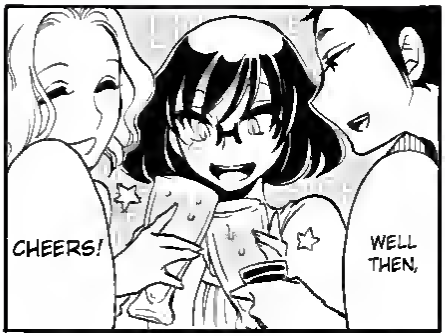
16th Glass
Micchan Goes for Tempura
In the mood to splurge a little, our trio has decided to come out to a nice tempura restaurant.
JUST... FEELING A LITTLE OUT OF PLACE, SINCE THIS IS MY FIRST TIME HERE AND IT'S PRETTY FANCY...
FIDGET
FIDGET
FIDGET
Michiko Takase 29 Single
MICCHAN? CALM YOURSELF PLEASE.
CLATTER
FIDGET FIDGET
BUT BEING NERVOUS IS MAKING ME THIRSTY, SO...
It may be a little bit of a waste.
TOO EARLY, NO, DOWN.
EXCUSE ME, CAN I GET A BEER?
WH-
NEED TO PEE?
MICCHAN, WHAT'S UP?
NO, OF COURSE NOT! *in a whisper

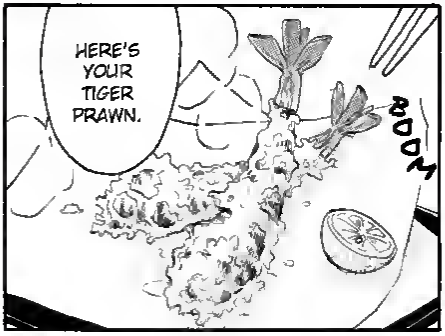

Misono Miyauchi 29 Single
I HAVE TO ADMIT I'M FEELING A LITTLE FLUTTERY MYSELF.
Yuki Shinonome 29 Married
I KNOW HOW YOU FEEL THOUGH, BEING IN SUCH A NICE RESTAURANT HAS BUTTERFLIES IN MY STOMACH.
OH?
THAT'S NOT SOMETHING I EXPECTED TO HEAR
I GUESS EVEN SONO GETS NERVOUS SOMETIMES.
Taka did tell me I should go, but still...
AND LEAVING MY FAMILY AT HOME AND COMING OUT BY MYSELF JUST MAKES IT EVEN WORSE...
WELL, OF COURSE...
CLENCH
...WHICH MEANS!
She has a thing for watching artisans at work
IT'S NOT OFTEN YOU GET TO WATCH A PRO WORK UP CLOSE LIKE THIS!
slice
slice
Just look at how expertly he moves!
A mother of two who loves her family very much
I won't go home without learning something!
CLENCH
I'LL JUST HAVE TO MAKE SURE I LEARN HOW THE PROS MAKE IT SO I CAN LET THEM TASTE IT AT HOME!
Ooh~

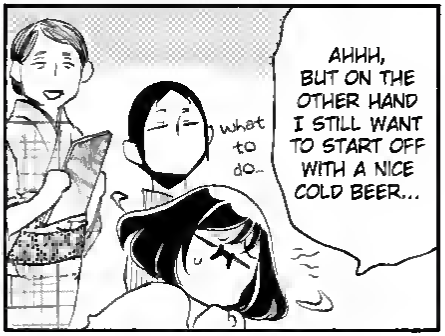

CHEERS!
WELL THEN,

ME TOO!
BEER FOR ME PLEASE!
WHAT WOULD YOU LIKE TO DRINK?
I'LL HAVE THIS SAKE.

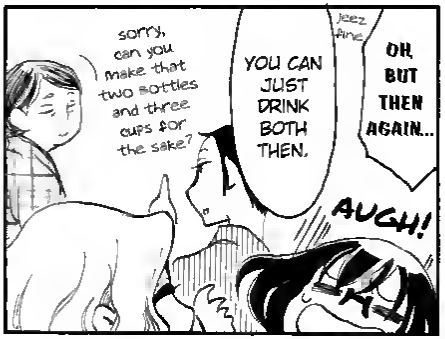
OKAY, HOW ABOUT WE GET THIS FRIED FOR YOU?
heavens

THAT SOUNDS GOOD TOO! NOW I KIND OF WANT TO GET THAT MYSELF.
OOH, SAKE!

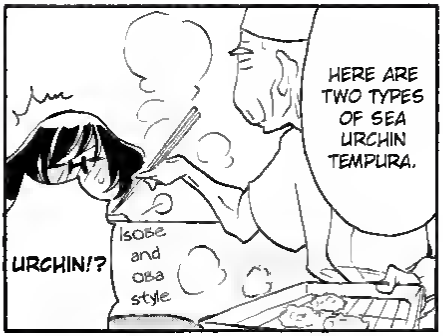

HERE'S YOUR TIGER PRAWN.
BOOM

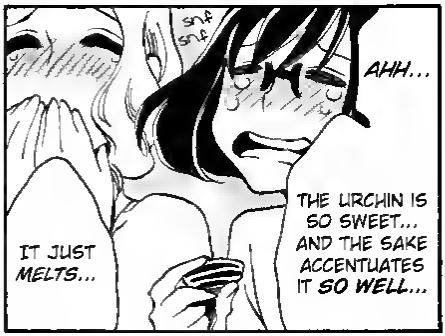

what to do...
AHHH, BUT ON THE OTHER HAND I STILL WANT TO START OFF WITH A NICE COLD BEER...

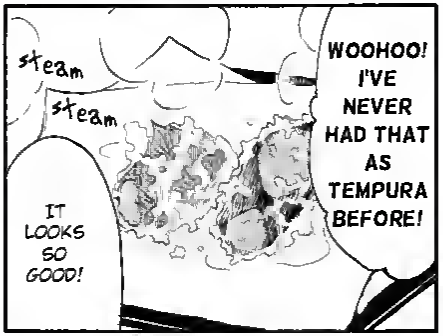
clap
clap
clap
clap
How can you not clap?
OH...
OO-OOH...

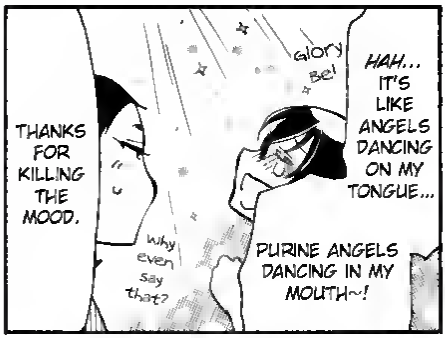

sorry, can you make that two bottles and three cups for the sake?
YOU CAN JUST DRINK BOTH THEN.
Jeez Aine
OH, BUT THEN AGAIN...
AUGH!

THEY REALLY ARE!
WE USUALLY END UP AT A TABLE OR IN A PRIVATE ROOM, BUT SEATS AT THE COUNTER LIKE THIS ARE NICE SOMETIMES TOO.
AAH...
IT'S LOVELY BEING ABLE TO WATCH THE CHEF WORK, ISN'T IT?
Phew
YEAH, IT SURE IS.
But, thinking of where she is, she tries to suppress the urge.
SMACK
...!
It's so delicious she wants to shout.
SHF
SHF
I see, so you want the batter to have...
Just amazing
Admiring a master at work.
Trying to learn how they cook.
Still trying...
There are many ways to enjoy
Drooling over the ingredients.
Hot damn, when we gonna get to eat that beauty?
OKAY STOP, THAT'S EVEN WORSE.
shake
shake
shudder
shudder

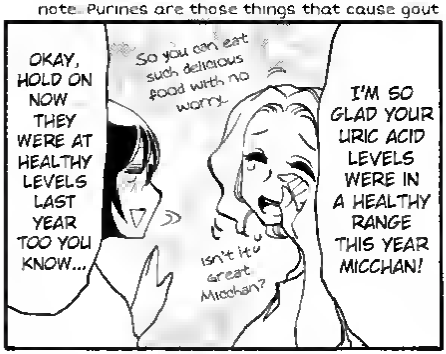


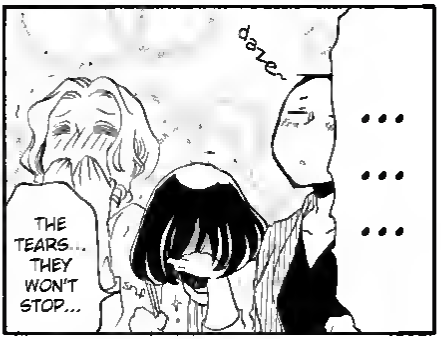




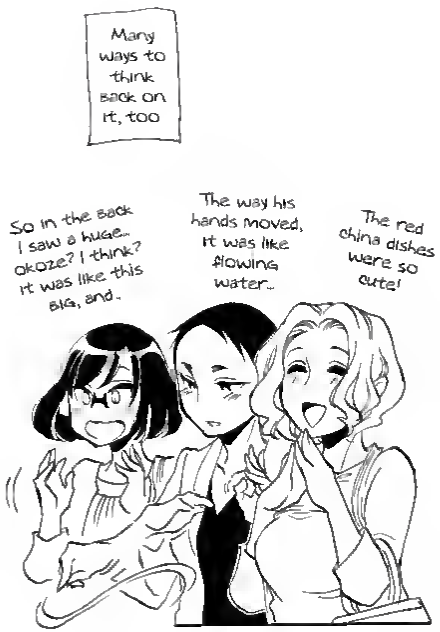

glory Be!
HAH... IT'S LIKE ANGELS DANCING ON MY TONGUE...
THANKS FOR KILLING THE MOOD.
why even say that?
PURINE ANGELS DANCING IN MY MOUTH~!

note: Purines are those things that cause gout


OKAY, HOLD ON NOW THEY WERE AT HEALTHY LEVELS LAST YEAR TOO YOU KNOW...
So you can eat such delicious food with no worry.
isn't it? great Micchan?
I'M SO GLAD YOUR URIC ACID LEVELS WERE IN A HEALTHY RANGE THIS YEAR MICCHAN!



NMMM! I'VE BEEN PRETTY BUSY LATELY, BUT...
THANK YOU FOR THE MEAL!
I'M FULLY RECHARGED!
Miochan at 100% power!
AFTER EATING SUCH GOOD FOOD, DRINKING SUCH GOOD ALCOHOL, AND HAVING A GOOD CHAT WITH FRIENDS,
EATING IT FRESH FROM THE FRYER LIKE THAT... MM-MM! ♡
THAT WAS GREAT, HUH?
YEAH!
THAT KNIFE HANDLING WAS AMAZING...
WOO!
I'LL GIVE IT MY ALL TOO! ♡
I CAN GIVE IT MY ALL AGAIN TOMOR-ROW!
.....
...MM?
YOU DON'T GET TO TASTE IT STRAIGHT OUT OF THE FRYER LIKE THAT SO OFT-...
YES, YES,
LET'S GO AGAIN SOON.
Gotta recharge our Miochan.
My battery will probably run dry pretty soon...
...SO, UH,
WORK'S GONNA BE BUSY AGAIN STARTING TOMORROW, SO, UM...
MIC-CHAN...
Drinking while frying
ooh, hot!
ahaha...
...OR, MAYBE I DO...


Many ways to think back on it, too
So in the back I saw a huge... okoze? I think? It was like this big, and.
The way his hands moved, it was like flowing water...
The red china dishes were so cute!

Credits:

Artist&Author: Ukatsu

Notes:

You've probably heard of Tempura before, but
Tempura is, generally, vegetables or seafood that have been covered in a cold, wheat flour-based batter and deep fried.
A somewhat unique trait is that tempura is generally fried for a very short period and in small batches, using cooking chopsticks to put the battered stuff in the oil and then fishing it back out shortly after.
This short frying time and the initially cold temperature of the batter means the final result is light, fluffy, and crisp.
The name apparently comes from a Portuguese word.

While tempura in and of itself isn't a "fancy" food, there are specialty restaurants that focus on it that can be quite upscale.

When ordering sake at a restaurant, it is typically served in a smallish bottle with some number of "ochoko" cups, equal to the number of people who will be drinking it.

Japanese tiger prawn (aka "kuruma ebi") are a large species of prawn (which are basically large shrimp if you don't know them) that are a top tier candidate for being made into tempura.

Small private rooms are a very common sight at most types of sit-down restaurant in Japan. Commonly (though not even close to always), these rooms have a low table set in the floor, and you sit on cushions instead of chairs. You are also generally required to take your shoes off for that type of room, though that is usually not a requirement for a table-and-chairs setup.

Isobe and Oba refer to types of tempura in which the main food item to be fried is first wrapped in nori (seaweed pressed to a paper-like form) or a shiso leaf, respectively.
Shiso leaves are largeish leaves that are commonly used in Asian cuisine in a variety of ways, and are maybe especially famous for their use raw as a sort of wrapper you can use to pick up food that would be difficult to eat with your fingers.

Sea urchin is mildly high in purines, which you may remember from previous chapters as leading to increased uric acid levels, which increases your risk of gout. And gout is bad.

The "red china dishes" at the end are referring to "akae," porcelain dishes (aka "(fine) china") decorated with typically red ink.

"Okoze," or oni-okoze, is the Japanese name for a fish sometimes known in English as a "devil stinger." They are ugly as sin and hella venomous, but apparently also delicious (I dunno friend, I dunno). Due to their relative rarity they are typically pretty expensive.

Tempura!
The weird circle thing on the left is lotus root, it's alright.

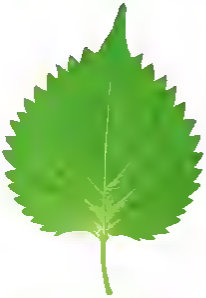
The light color of the batter is also distinctive of tempura.

Chikuwa (fish paste rolls) tempura done Oba style, ie with a Shiso leaf.

Sea urchin (uni) tempura done in an Isobe style, ie with nori.

Tiger prawn/Kuruma Ebi

A Shiso leaf



Sea urchin meat
(is said to taste "like the ocean")

Okoze

Okoze being served

An example of ochoko (the little cups, that you drink out of), a tokkuri (the bottle you pour sake into first, used to serve), and a smallish bottle of sake.
Also some chopsticks and the branch off some tree or something.

Examples of "akae"

A beer with too much head, as is the style in Japan.

A private room in a restaurant with the lowered table and cushion seats, as is the style in Japan (sometimes).

(there is space under the table for your legs)